





Swiss Cuisine...

*a potpourri of regional specialities
and cultural heritage, evolved over centuries
around a variety of seasonal home produce*

*Known for its award-winning cuisine and memorable dining
experience since 1974, the Chalet Swiss Restaurant has returned
to its roots at E2. Menu items include Classic Caesar Salad,
Raclette Valaisanne, Lobster Thermidor, Zuercher Veal
Emince, and Crepes Suzette and Sabayon, all of which are
served table-side at the Chalet. With great pride, we've brought
back an exceptional dining experience and are inviting you to
join us in the journey of the past for a limited time only!*

Traditions faithfully re-created at Chalet

Les Hors d'Oeuvres Froids
Cold Starters

Salade de l'Empire Romain

A CLASSIC, PREPARED AND
TOSSED AT YOUR TABLESIDE
68

Viande de Grison

SWISS AIR-DRIED BEEF, CORNICHON PICKLES
98

Saumon fumé Norvégien

SMOKED SALMON LOIN,
TRADITIONAL CONDIMENTS
108

Steak Tartare

GRAIN-FED BEEFSTEAK PREPARED A LA CHALET
AT YOUR TABLESIDE
108

Edward Irish Oyster

HALF A DOZEN FRESH OYSTERS, TRADITIONAL
CONDIMENTS
148

Les Potages
Soup

Crème de Champignons Sauvage

OUR SIGNATURE CREAMY WILD MUSHROOMS
SERVED IN GIANT ROLL
68

Bisque de Homard

MAINE LOBSTER, CREAM, CRAB QUENELLES
88

Les Hors d'Oeuvres Chauds
Hot Starters

Raclette Valaisanne

A SWISS TRADITION, MELTED RACLETTE CHEESE,
NEW POTATOES, CORNICHON PICKLES
98

Foie Gras de Canard

PAN-FRIED DUCK FAT LIVER, PORT WINE REDUCTION
138

Allow us to fulfill your every need. Inform us of any special dietary requirements and we will be happy to enhance your dining experience.

ALL PRICES ARE IN RINGGIT MALAYSIA AND ARE SUBJECT TO PREVAILING TAXES

Les Poissons & Fruits de Mer
Fish and Shellfish

Homard Thermidor

MAINE LOBSTER, RICE PILAF, GREEN ASPARAGUS
98 PER 100GM

Dover Sole Meunière

WHOLE DOVER SOLE
WITH PARSLEY AND CAPERS BEURRE NOISETTE
728

Les Viandes et Volailles
Meat and Poultry

Duck-breast à l'Orange

PAN-ROASTED DUCK BREAST, DAUPHINE POTATOES,
PINE SEED-BROCCOLINI, SAUCE BIGARADE
128

Émincé de Veau à la Zurichoise

SLICED VEAL, MUSHROOM CREAM SAUCE,
RÖSTI POTATOES
168

Carré d'Agneau

ROASTED MUSTARD CRUSTED NZ RACK OF LAMB, LYONNAISE
POTATOES, GREEN BEANS,
MINT SAUCE, ROSEMARY GRAVY
188

Côte de Boeuf Rôti à la Anglaise

SLOW ROASTED, BAKED POTATO, YORKSHIRE PUDDING,
BÉARNAISE SAUCE
228

Filet de Boeuf Australian Wagyu

"ROSSINI" WITH FOIE GRAS DE CANARD, BLACK TRUFFLE,
POMMES DAUPHINE, SAUTÉED VEGETABLES
328

Canard à la Presse

CLASSIC WHOLE ROASTED DUCK ON THE PRESS
FOR TWO PERSONS, PREPARED AT YOUR TABLESIDE
588

*PRE -ORDER REQUIRED

Les Fondue
Fondue

Fondue au Fromage

A CLASSIC SWISS CHEESE FONDUE WITH TRUFFLE

SERVED FOR TWO

288

Desserts

Souffle Glace au Grand Marnier

FROZEN ORANGE LIQUEUR, WHIPPED CREAM

48

Soufflé au Fraise

HOT STRAWBERRY SOUFFLE

48

Crêpes Suzette

58

Sabayon

MACÉDOINE OF FRUIT,
HAWAIIAN VANILLA ICE CREAM

58

*Selection from our
cheese board*

38 PER PC

Specialty Coffee

Kafi Luz

WILLIAM'S PEAR, PLUM BRANDY

68

Café Royale

COGNAC, WHIPPED CREAM

68

Café Calypso

RUM, COFFEE LIQUEUR, WHIPPED CREAM

68

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